

Food Service Establishment Inspection Report

Name:	McCoy's Diner			Establishment Number	2-72520
Address:	1488 92 Hwy N			Previous	84
	Fairburn, GA 30213			Score	
Year	Month	Day	Inspection Time	Purpose	Enforcement
2007	11	2	10:00	Routine	1

98

The items marked below as violations in the operation or facilities of your establishment must be corrected as specified in Section 290-5-14.11(d). Failure to correct violations will result in appropriate legal action as provided for in the Georgia laws or Food Service Rules. X INDICATES NON-COMPLIANCE.

HAZARDOUS ITEMS (Category I)				CRITICAL ITEMS (Category II)				GENERAL ITEMS (Category III)			
Food	CAT	Points		X ✓	Sewage	CAT	Points		X ✓		
		Max	Min				Max	Min			
1. Safe; Approved Source	I				23. Sewage in Establishment	I					
2. Adulterated, Container, Labeled, Dispensed	II	10	5		24. Approved Sewage System	III	15	8			
Personnel					Plumbing						
3. Disease Control; Personal Hygiene	I				25. Installation; Maintained	III	4	2			
4. Tobacco, Clothes, Hair Restraints	II	8	6		26. No Cross-Connection; Back Siphonage	I					
Food Protection					Toilet and Handwashing Facilities						
5. Food Handling Techniques	I				27. Approved; Accessible	I					
6. Protected from Contamination	II	10	5		28. Constructed; Maintained; Number	III	4	2			
7. Storage Practices; Approved Containers	II	10	5		29. Clean; Proper Supplies Provided	II	10	5			
Temperature Control					Garbage and Refuse Disposal						
8. Enough Facilities to Maintain Food Temp	I				30. Containers, Covered, Number, Other	III	8	4			
9. Foods Rapidly Cooled; Held and Displayed	I				31. Storage Area; Clean, Construction	III	5	3			
10. Food Cooked to Proper Temperature	I				Physical Facilities						
11. Foods Rapidly Reheated; Properly Thawed	I				32. Floors, Walls, Ceilings	III	6	3			
Equipment and Utensils					33. Lighting; Fixtures Shielded	III	6	3			
12. Dishwash Facilities Acceptable, Operational	I				34. Ventilation; Sufficient, Maintained, Clean	III	8	4			
13. Designed, Constructed, Installed, Located	III	6	3		35. Personnel Facilities Provided, Used	III	2				
14. Food Contact Surfaces Clean; Procedure	II	15	8		Other Operations						
15. Approved Material; Maintained	II	6	3	X	36. Toxic Materials, Storage, Use, Label	I					
16. Testing Equipment Provided (Thermometer)	II	5	3	X	37. Roaches, Flies, Rodents	III	15	8			
17. Cloths; Clean, Properly Stored, Used	II	4	2		38. Proper Cleaning Methods Used	III	2				
18. Non-Food Contact Surfaces	III	15	8		39. Authorized Personnel, Animal Control	II	5	2			
19. Storage; Handling Procedures	II	6	3		40. Inspection Report, Choking Poster, Permit Posted; Linen, Laundry	III	2				
20. Single Service Articles	II	6	3		41. Approved Area For Food Service Operation	III	2				
Water					The following Category I Items were corrected at the time of the inspection: n/a						
21. Approved Source; System Operational	I										
22. Hot and Cold Water as Required	II	5	2								
Category 2 (Correct within 72 hours): 15 - Rusty shelves were noted in reachin cooler. 16 - Sanitizer test strips were not provided.											
Discussed with/Title James McCoy - Co-manager					Inspected By/Title:						

Food Service Establishment Inspection Report

Name: **McCoy's Diner**
 Address: **1488 92 Hwy N**
Fairburn, GA 30213

Establishment Number

2-72520

Previous

94

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Year Month Day Inspection Time Purpose Enforcement
2007 10 30 13:45 Routine 2

The items marked below as violations in the operation or facilities of your establishment must be corrected as specified in Section 290-5-14.11(d). Failure to correct violations will result in appropriate legal action as provided for in the Georgia laws or Food Service Rules. X INDICATES NON-COMPLIANCE.

HAZARDOUS ITEMS (Category I)				CRITICAL ITEMS (Category II)				GENERAL ITEMS (Category III)			
Food	CAT	Points		X ✓	Sewage	CAT	Points		X ✓		
		Max	Min				Max	Min			
1. Safe; Approved Source	I				23. Sewage in Establishment	I					
2. Adulterated, Container, Labeled, Dispensed	II	10	5		24. Approved Sewage System	III	15	8			
Personnel					Plumbing						
3. Disease Control; Personal Hygiene	I				25. Installation; Maintained	III	4	2	X		
4. Tobacco, Clothes, Hair Restraints	II	8	6		26. No Cross-Connection; Back Siphonage	I					
Food Protection					Toilet and Handwashing Facilities						
5. Food Handling Techniques	I				27. Approved; Accessible	I					
6. Protected from Contamination	II	10	5	X	28. Constructed; Maintained; Number	III	4	2			
7. Storage Practices; Approved Containers	II	10	5		29. Clean; Proper Supplies Provided	II	10	5	X		
Temperature Control					Garbage and Refuse Disposal						
8. Enough Facilities to Maintain Food Temp	I				30. Containers, Covered, Number, Other	III	8	4			
9. Foods Rapidly Cooled; Held and Displayed	I	20		X	31. Storage Area; Clean, Construction	III	5	3			
10. Food Cooked to Proper Temperature	I				Physical Facilities						
11. Foods Rapidly Reheated; Properly Thawed	I				32. Floors, Walls, Ceilings	III	6	3			
Equipment and Utensils					33. Lighting; Fixtures Shielded	III	6	3			
12. Dishwash Facilities Acceptable, Operational	I				34. Ventilation; Sufficient, Maintained, Clean	III	8	4			
13. Designed, Constructed, Installed, Located	III	6	3		35. Personnel Facilities Provided, Used	III	2				
14. Food Contact Surfaces Clean; Procedure	II	15	8	X	Other Operations						
15. Approved Material; Maintained	II	6	3	X	36. Toxic Materials, Storage, Use, Label	I					
16. Testing Equipment Provided (Thermometer)	II	5	3	X	37. Roaches, Flies, Rodents	III	15	8			
17. Cloths; Clean, Properly Stored, Used	II	4	2		38. Proper Cleaning Methods Used	III	2				
18. Non-Food Contact Surfaces	III	15	8		39. Authorized Personnel, Animal Control	II	5	2			
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20. Single Service Articles	II	6	3		41. Approved Area For Food Service Operation	III	2				
Water					The following Category I Items were corrected at the time of the inspection:						
21. Approved Source; System Operational	I				9						
22. Hot and Cold Water as Required	II	5	2		ws 10/08/00						
Category 2 (Correct within 72 hours): 6 - a) Cover food in warmers during nonpeaks hours. b) Bulk cornmeal must be stored inside labeled, impermeable container immediately opening bag. 14- a) All debris must be removed from food equipment and air dried before stacking. b) Food equipment were not sanitized. 15 - a) Rusty shelves were noted inside reachin cooler. b) Cutting borad is very worn (left side of board) has deep grooves. 16 - a) Thermometer is needed inside small reachin coolers. b) Food product thermometer is need to measure cold holding temperatures. c) Sanitizer test strips were not provided. 29 - Handwashing sink must have soap and disposable towels present at all times. Category 3 (Correct by 19 November 2007) 25 - (3rd Notice) Nee					d air gap or air break installed on prep sink and 3 compartment sink plumbing. Reinspection November 9, 2007 Reinspection\$75						
Discussed with/Title Priscilla Arnold - cook					Inspected By/Title:						